

Fisher's Tudor House

Making your event a memorable one ...for over 35 years.

Dinner Banquet Menu

May 2011

You will receive the following

A Beautiful room for your Function (based on the number of guests and availability)

White Linen Tablecloths and your choice of a colored Linen Napkin

Freshly Tossed Salad Greens with Assorted Dressings

Homemade Soup Du Jour or Fresh Fruit in a chilled Glass
are available for an additional cost Per Person

Fresh Baked Bread with creamery Butter

Entree

Choose Two from the extensive List

Vegetables

Please choose Two - we suggest a starch and a garden vegetable

Beverages

Soda, Coffee, Decaffeinated Coffee, Tea, or Iced Tea, included during your meal

Dessert

Ice Cream with the choice of
Raspberry Sauce, Butterscotch or Strawberry Sauce

Courteous, attentive Service by members of our professional Waitstaff
Complimentary Parking on our 550 vehicle multi-level parking Garage

Additional Dessert Options

Our Pastry Chef will bake a Cake designed to your specifications for your Special Occasion
for an additional charge

A Deluxe Sundae Table

Ice Cream served from an attractive display Shell with Hershey's Chocolate syrup,
assorted Candies, cookies and Whipped Cream. Available for \$ per person.

Tudor Dessert Table

An assortment of Cakes. An Ice Cream Bar with Hershey's Chocolate syrup, assorted
Candies, cookies and Whipped Cream. A Fresh Fruit display presented on crushed ice
50 guests required \$ per person

...Or add our delightful **FANTASY DESSERT FEAST** which includes a variety of Cakes, Tortes,
Cheesecakes, Fresh Fruit display, and Ice Cream Bar. 75 guests required \$ per person.
Add the Indulgent Chocolate fountain with assorted dipping items for \$ per person

Please add an 18% Service Charge & 6% Tax

1858 Street Road, Bensalem, PA 19020

Phone: (215) 244-9777 Fax: (215) 244-9737

www.fisherstudor.com

www.fisherstudorweddings.com

Entrees

Surf & Turf, A Char Grilled 10 ounce Filet Mignon & a One-half pound Cold Water Lobster Tail served with Mushroom Caps and Drawn Butter

Broiled One-half pound Cold Water Lobster Tail served with Drawn Butter

Char Grilled Choice Center Cut 10 ounce Filet Mignon served with Cabernet Sauce & frizzled Onions

Char Grilled Choice Sirloin Steak and Baked Wild American Shrimp Combination

Grilled Choice Center Cut Sirloin Steak with sauteed Mushroom Caps

Broiled Fillet of Flounder stuffed with Jumbo Lump Crabmeat gently blended with eggs & Seasoned Herbs, finished with Parsley Butter

Baked Butterflied Gulf Shrimp topped by Jumbo Lump Crabmeat gently blended with eggs & Seasoned Herbs. Baked until golden brown

Stuffed Atlantic Salmon filled with a blend of artichokes, spinach, wild Rice, & Smoked Gouda, and served with a rich Mornay Sauce

Prime Rib of Black Angus Beef with Au Jus, Aged & slow roasted, served with Horseradish Cream Sauce, Fifteen portions minimum order

Veal Parmesan A generous portion of Veal, lightly breaded, covered with melted provolone topped with Marinara Sauce, Served over Pasta

Veal Romano, sauteed medallions with sliced mushrooms, onions, & peppers, finished with fresh grated Romano Cheese

Pan Seared Diver Scallops finished with a Tomato Basil Cream Sauce

Wild American Shrimp & Boneless Skinless Chicken Breast skewered and then grilled

Sauteed Jumbo Lump Crab Cakes, Jumbo Lump Crabmeat blended with eggs, fresh herbs and Seasonings, Finished with a Champagne Cream Sauce

Flounder Oscar, Flounder fillet topped with Jumbo Lump Crabmeat, Hollandaise Sauce, and Asparagus

Flounder New Orleans, boned fillets, stuffed with a blend of tender baby Shrimp and Rice finished with a Béchamel Sauce

Flounder Julienne, boned fillets, stuffed with a medley of Julienne Vegetables, topped with Bechamel Sauce

Flounder Franchise, an egg battered fillet sauteed until golden brown. Butter, White Wine, & lemon juice are added, then simmered to reduce until thickened and golden

Coconut encrusted Tilapia, baked and served with a warm orange Marmalade sauce

Filet Medallions, Beef Tenderloin sliced thin, char broiled & served with a Burgundy Mushroom sauce

Chicken Oscar, a sauteed Boneless breast, topped with Jumbo Lump Crabmeat, served with Hollandaise Sauce and garnished with whole Asparagus Spears

Chicken Marsala, a boneless breast, sauteed with fresh Mushroom Caps & Marsala Wine Sauce

Mediterranean Chicken, finished with diced Tomatoes, Olives, Basil and White Wine

Chicken Picatta, sauteed Boneless breast topped with Capers and Lemon Butter Sauce

Chicken Parmigiana, a boneless breast lightly breaded with Provolone Cheese & Marinara Sauce

Chicken Pizzaiolo, Roasted Breast of Chicken covered with Pizzaiolo Sauce, Shredded Mozzarella Cheese, then baked until the cheese is melted, and slightly golden

Boneless Chicken Breast, stuffed with Savory Rice Dressing served with Sauce Supreme

Boneless Chicken Breast, stuffed with Bread Dressing served with Sauce Supreme

Tudor House Deluxe Dinner Buffet, with an appetizing selection of Hot, Cold & Carved items, with an ice cream bar, your best choice for a diverse group A 100 Person minimum is Required

ITEMS AVAILABLE CAN BE ORDERED BROILED OR FRIED

Vegetables

Please choose Two - we suggest a starch and a garden vegetable

Roasted Red Bliss Potatoes, Mashed Red Skin Potatoes, Baked Idaho Potato with sour cream,
Rice Pilaf Florentine, Tender Whole Green Beans, Buttered Carrots, Honey Glazed Baby Carrots,
Roast Sweet Potatoes topped with Cinnamon Glaze, String Beans Almondine
Fresh String Beans with Julienne Carrots, Vegetable Medley with Walnut Butter
Seasonal Grilled Vegetables with Compound Butter

Bar Service

3 Hour Regular BAR* Priced Per Person

***Available - Tuesday, Wednesday, Thursday and Sunday Only**

Top Shelf Bar - Available at all times, 3 Hours Priced Per Person

A Guarantee minimum of thirty-five (35) people

Toast your happy occasion with a glass of Wine or Champagne for \$ per person.

A selection of Bottled Premium Wines are Available

Special Wines, Liquors, Cordials, & Beers are available (prices may vary in accordance with the selection).

Other Bar Options are available ask your Banquet Manager for details.

There is an additional charge for the Dance Floor Setup and Entertainment fee,
if there is no Open Bar. Dance floors are not available in all rooms

Additional Information

Our menu does not represent the limitations of our cuisine and we would be delighted to create something specifically for your event. We suggest a scheduled appointment for inspection of our facility and an opportunity for you to have all your questions answered.

Food can be prepared differently, or without sauce on request

Vegetarian Entrees can be made available. Persons with food allergies will be accommodated

\$100.00 Deposit required

The Full Menu Must be Confirmed 10 Days prior to Banquet Date

Payment in Full is due at this Time

Prices are Guaranteed for Two Months prior to your Function

We can further enhance your meal with Hors D'oeuvres at an additional charge.

For special arrangements, a set-up charge will be quoted on an individual basis.

No Food or Beverages will be permitted to be brought into and served in our Banquet Rooms
in order to comply with Department of Health regulations

To prevent damage. No items may be attached to the walls or ceilings with nails, staples, tape, etc.

There will be a charge of \$100.00 if any confetti is placed on the tables.

In the event of cancellation, your deposit will be returned if we are able to re-book
the room with another party of equal value.

Our Price structure does not allow us to accept Credit and Charge Cards for any Remaining Balance.